

FISH HEADS

APPETIZERS

CHIPS + SALSA | 5 CHIPS + QUESO | 7 CHIPS + GUAC | 7

THE TRIO | 12

queso, house-made salsa, and guacamole

CALAMARI | 13

lightly fried calamari mixed with sweet and spicy peppers, served with sweet thai chili

EMPANADAS | 10

chicken and spinach wrapped in a flakey pastry, flash fried, served with house-made salsa

CHILI CHEESE FRIES | 12

seasoned waffle fries topped with house-made chili, shredded cheese, diced onions, and cilantro

GROUPE FINGERS | 14

grouper beer battered with a seasonal local tap, lightly fried, served with tartar

TEQUEÑOS | 13

warm, melted cheese covered with a soft, buttered crust covered with cotija cheese, served with marinara

NACHOS | 13

queso, jalapeños, house-made pico de gallo, sour cream

ADD PULLED CHICKEN | 15

ADD CARNE ASADA OR SHRIMP | 17

PEEL + EAT SHRIMP

HALF POUND | 16 POUND | 29

SALADS

HOUSE SALAD | 10

spring mix, tomatoes, cucumbers, red onions, croutons and cheese blend, topped with balsamic vinaigrette

CAESAR | 13

fresh chopped romaine, shaved parmesan, and croutons, tossed in caesar dressing

SOUTHWEST COBB | 15

arcadian lettuce mix topped with shredded chicken, red onions, cotija cheese, house-made pico de gallo, topped with our chipotle ranch

ADD GRILLED, BLACKENED OR FRIED SHRIMP | 5

ADD CHICKEN BREAST | 6

ADD FRESH CATCH OR CARNE ASADA | 8

SANDWICHES

SERVED WITH FRIES

CHICKEN CLUB | 16

grilled chicken breast topped with bacon, gouda, lettuce, tomato, pickle, mayo, and house-made guacamole on a toasted brioche bun

SHRIMP PO'BOY | 18

fried or lightly blackened shrimp with lettuce, tomato, and tartar, served toasted on the world famous new orleans gambino's french bread

FRESH CATCH | 18

fried or lightly blackened fish, topped with lettuce, tomato, and tartar on a toasted brioche bun

THE YARD BIRD | 17

fried chicken breast tossed in sweet thai chili with chipotle lime mayo, finely shredded red cabbage, pickled red onion, and thinly sliced jalapeño on a toasted brioche bun

STEAK SANDWICH | 18

thinly sliced, grilled skirt steak with red peppers and onions, topped with gouda on a hoagie bun, finished with chipotle lime mayo

SWEET TREATS

funnel cake fries with caramel | 8

key lime pie | 8

chocolate chip cookie ice cream sandwich with chocolate sauce | 8

*SALES TAX NOT INCLUDED.

BEACHSIDE BURGERS + DOGS

SERVED WITH FRIES

THE ORIGINAL | 15

two all-beef patties topped with american cheese, lettuce, tomato, onion, mayo on a toasted brioche bun

THE SMOKEHOUSE | 17

two all-beef patties topped with bacon, gouda, fried onions, lettuce, tomato and bbq sauce on a toasted brioche bun

THE GROM | 13

one all-beef patty topped with american cheese, lettuce, tomato, onion, mayo on a toasted brioche bun

NAKED DOG | 9

grilled nathan's all-beef hot dog on a toasted king's hawaiian roll

CHILI CHEESE DOG | 11

grilled nathan's all-beef hot dog topped with house-made chili, diced onions, and shredded cheddar jack cheese on a toasted king's hawaiian roll

DOG OF THE WEEK | 11

ask your server about our rotating special dog of the week

TACOS

TWO TACOS SERVED ON A 50/50 CORN FLOUR TORTILLA MIX WITH FLASH FRIED TORTILLA CHIPS + SALSA

MARGARITA SHRIMP | 16

margarita grilled shrimp, topped with shredded cabbage, house-made pico de gallo, cotija cheese, and chipotle lime mayo

BBQ CHICKEN | 15

pulled chicken topped with gouda, fried onions, and bbq sauce

FRESH CATCH | 17

fried, grilled or blackened fish, topped with house-made pico de gallo, shredded red cabbage, and chipotle lime mayo

CARNE ASADA | 17

marinated and grilled carne asada, topped with diced onions, cilantro, and cotija cheese

SURF & TURF FAJITAS | 18

jalisco marinated carne asada and grilled shrimp over peppers and onions, served with warm tortillas, sour cream, house-made guacamole, and cheese

PLATES

SERVED WITH FRIES AND HOUSE-MADE COLESLAW

FRIED SHRIMP PLATE | 20

twelve fried tail-on shrimp, served with cocktail sauce and tartar

FRESH CATCH PLATE | 20

fried, grilled or blackened, served with tartar

CHICKEN TENDER BASKET | 15

four chicken tenders fried to order, choice of two sauces: ranch, bbq, honey mustard or buffalo

FISH HEAD PLATTER | 22

fried, grilled or blackened fresh catch and six tail-on shrimp, served with cocktail sauce and tartar

KIDS MENU

SERVED WITH FRENCH FRIES
MUST BE 12 AND UNDER

FRIED CHICKEN FINGERS | 9

HAMBURGER | 9

GRILLED CHEESE | 7

SIDES

FRIES | 4

CHIPS + SALSA | 4

HOUSE-MADE COLESLAW | 4

QUESO | 3

CUP OF CHILI | 6

FISH HEADS



SPECIALTY COCKTAILS

FISH HEADS BUCKET | 18

the drink you came on vacation for...five different types of rum, including mango, pineapple, banana, and coconut with orange, pineapple, finished with grenadine

MARGARITA BUCKET | 18

tequila, triple sec, splash of orange juice, sour mix and fresh lime juice

THE 11 MILE ISLAND | 13

our version of the classic "long island iced tea"

MARGARITA

ON THE ROCKS | 10 FROZEN | 13
tequila, triple sec, sour mix and fresh lime juice

STRAWBERRY DAIQUIRI | 13

white rum, lime and strawberry purée

PIÑA COLADA | 13

white rum, pineapple juice and coconut crème

BUSHWACKER | 13

white rum, creme de cocoa, coffee liqueur and vanilla ice cream mix
(a pensacola beach classic)

CLASSIC MOJITO | 12

white rum, muddled lime, sugar, mint and club soda

THE STRESS RELIEVER | 12

coconut rum, vodka, peach schnapps, pineapple and orange juice

MOSCOW MULE | 10

vodka, ginger beer, lime and fresh mint



WINES BY THE GLASS | 8

CHARDONNAY

PINOT GRIGIO

SAUVIGNON BLANC

CHAMPAGNE

CABERNET

PINOT NOIR

MERLOT

CAN BEERS

16 OZ. BEER | 8

BUD/BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

MILLER LITE

MODELO

YUENGLING

12 OZ. BEER IMPORTS +

SPECIALTY | 8

CORONA

CORONA LIGHT

BLUE MOON

DRAFTS

12 OZ. BEERS | 7

16 OZ. BEERS | 9

SELTZERS

HIGH NOON | 8

pineapple, mango

WHITE CLAW | 8

black cherry, grapefruit

ENERGY DRINKS

REDBULL | 6

original, blueberry, coconut, sugar free, tropical, and watermelon

ASK ABOUT OUR
ROTATING CRAFT +
DOMESTIC BEERS!